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(54) METHOD FOR CULTURING MYCELIA OF
 BASIDIOMYCETE OR ASCOMYCETE

(57) Abstract:

PURPOSE: To obtain the subject mycelia of high purity and quality by inoculating spore fungi or hyphae of a basidiomycete or ascomycete into an aqueous liquid culture medium consisting of a soluble starch, urea and liquid fertilizer in a prescribed proportion and culturing the spore fungi or hyphae while irradiating the culture medium with far infrared rays.

CONSTITUTION: An aqueous liquid culture medium consisting of 10-25wt.% soluble starch obtained by hydrolyzing potato starch, sweet potato starch, etc., with an acid, 2-6wt.% urea and 2-5wt.% liquid fertilizer is prepared. Spore fungi of a basidiomycete

or ascomycete are then inoculated into the above-mentioned aqueous liquid culture medium to carry out culture while irradiating the culture medium with far infrared rays. The culture medium is irradiated with far infrared rays in this case using a ceramic irradiator and the far infrared rays at 5-14 μ wavelength are effective. For example, if an irradiator sheet for the far infrared rays prepared by sandwiching a layer of fine ceramic powder between two transparent plastic sheets is brought near, culture is completed in a thermostatic refrigerator at about 6-12°C temperature for about 2-4 days. The above-mentioned culture prevents various germs from entering or propagating. As a result, the above-mentioned mycelia of high purity and quality suitable for use in foods or medicines are obtained.

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